



DINING & DRINKS

DINNER MENU

APPETIZERS & SOUPS

GRAVLAX 13

House-cured Atlantic salmon, egg, capers, red onion, rye points, seasonal greens, crème fraîche

SHRIMP COCKTAIL 14

5 large Black Tiger shrimp, Cognac cocktail sauce

CRISPY BROCCOLI FRITTERS 10

Roasted red pepper aioli

RUSTIC MEATBALLS 12

Alta Cucina tomato sauce

WINGS 15

10 wings, spicy buffalo, sweet Thai chili, barbeque

HUNTER'S CHARCUTERIE BOARD 20

House-cured gravlax, salmon paté, black truffle salami, wild boar salami, crostinis, Marcona almonds, stone ground mustard

BUTTERNUT SQUASH RAVIOLI 8

Maple cream sauce

SOUP D'JOUR 5/8

SALADS

AUTUMN SALAD 12

Kale, roasted butternut squash, spiced pecans, Bartlett pears, Craisins, maple balsamic vinaigrette

SUNSET SALAD 12

Arugula, Goat cheese, pepitas, Granny Smith apples, beets, four peppercorn caramel dressing

PANORAMA SALAD 10

Mixed greens, cucumbers, cherry tomato, pickled red onion

CAESAR SALAD 10

Romaine, shaved Parmigiano-Reggiano, house made croutons, cherry tomatoes, anchovies

(Add chicken 6, add shrimp 8, add steak 10)

SANDWICHES AND WRAPS

CHICKEN CAESAR WRAP 14

Romaine, Parmigiano-Reggiano, croutons

MEATBALL PARMESAN 15

House made rustic meatballs, marinara, Provolone

VEGETABLE PANINI 13

Grilled eggplant, tomato, caramelized onion, spinach, roasted red pepper, Mozzarella, pesto mayo

BURGERS

THE CLUBHOUSE 14

Cheddar, onion, pickle, lettuce, tomato

THE ORCHARD 15

Havarti, caramelized onion, Granny Smith apple, lettuce, tomato

THE FORAGER 16

Gruyere, wild mushrooms, red onion, arugula, tomato, roasted red pepper aioli

THE RANGER 16

Bacon, cheddar, onion rings, lettuce, tomato, house made BBQ sauce

ENTRÉES

BIRD IN A NEST 23

Oven roasted half chicken, whipped potato, chicken jus, seasonal vegetable

CHICKEN ROULADE 20

Filled with braised kale, sausage, apples, Brie and cream cheese, tomato gastrique drizzle, black rice, seasonal vegetable

ATLANTIC SALMON 25

Roasted with honey ginger soy glaze, braised spinach, black rice

FISH & CHIPS 18

Atlantic haddock, hand-cut fries, Napa slaw, tartar sauce

VENISON OSSO BUCO 29

Venison from Bonnie Brae Farms, red wine tomato sauce, creamy Parmesan risotto, seasonal vegetable

CENTER CUT PORK CHOP 21

Apple Craisin chutney, black rice, seasonal vegetable

BLACK AND BLUE GRILLED STRIP LOIN 25

Spice rubbed New York Strip Loin, bleu cheese butter, whipped potato, seasonal vegetable

RAGU ALLA BOLOGNESE 22

Northern Italian meat sauce with veal, pork, and beef, pappardelle pasta, ricotta, shaved Parmigiano-Reggiano

BUTTERNUT SQUASH RAVIOLI 17

Maple cream sauce

EGGPLANT NEAPOLITAN 16

Grilled eggplant, tomato, grilled portabella, roasted red pepper, fresh mozzarella, basil, house made marinara, balsamic drizzle

RESERVATIONS REQUESTED

(603) 726-3076 ext. 215

Gratuity will be added to groups of 8 or larger

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DINNER HOURS

owlsnestresort.com/dining

LOCATION

40 Clubhouse LN | Thornton, NH 03285

ELEVATION

682 ft.

Not all ingredients are listed. Alert your server to any special dietary needs. Consuming raw or undercooked food may increase your chance for food-borne illness.